

Soups

FRENCH ONION SOUP

Chicken broth, Gruyère cheese, toasted baguette
10

CREAM OF MUSHROOM *GF*

Chives, truffle oil
10

Shareables

NEW

AHI TACOS *GF*

Crispy corn tortillas
avocado, Asian slaw
mango-soy dipping sauce
22

ZUCCHINI BLOSSOMS *V*

Laura Chenel goat cheese
tempura batter
Provençale aioli
20

NEW

TEMPURA SHRIMP ROLL *GF*

Avocado, cucumber, wasabi
tobiko, spicy mayo
22

JUMBO LUMP CRAB CAKE *GF*

Petite cabbage slaw
fresh herbs, tartar sauce
24

GF - GLUTEN FREE *V* - VEGETARIAN *N* - CONTAINS NUTS

Starters

NEW

SEASONAL VEGETABLE SALAD *GF V*

Mixed cauliflower, broccoli, local beets, pickled red onions
hydro watercress, pomegranate seeds, stracciatella
14

CAESAR SALAD

Chopped romaine, shaved parmigiano
imported white anchovies
focaccia croutons, balsamic Caesar dressing
14

CAPRESE SALAD *V GF*

Grilled artichoke, wild arugula, heirloom tomatoes
burrata cheese, fresh pesto, white balsamic syrup
18

STEAKHOUSE SALAD *GF*

Romaine, radicchio, baby spinach, hearts of palm
cherry tomatoes, avocado, hard-boiled egg whites
warm bacon vinaigrette
14

NEW

LOADED ICEBERG WEDGE SALADS *GF*

Grilled avocado, bacon, grape tomatoes
Point Reyes bleu cheese crumbles, dark balsamic vinaigrette
14

AS ENTRÉE SALAD

Add Mary's Farm Chicken 9 | Wild Mexican Shrimp 10 | Scottish Salmon 12

Weekly Specials

THURSDAY

Prime Rib & 1/2 Price Wine List

FRIDAY

Italian Night

SATURDAY

Steakhouse

Chef de Cuisine Josue Raymundo

Entrées

VEAL PICATTA
House-made linguini
lemon-caper sauce
29

SAUTÉED CELERY ROOT *GF V*
Creamy cauliflower purée, pickled hon-shimeji mushrooms
soy-ginger butter sauce
24

NEW* POTATO CRUSTED ARCTIC SOLE *GF
Roasted succotash, cauliflower purée
lemon-caper butter sauce
38

NEW* BAKED SCOTTISH SALMON *GF
Sautéed savoy cabbage with root vegetable and rosemary
Chardonnay mustard sauce
37

***NEW* MARY'S FARM COQ AU VIN**
Organic free-range chicken, Nueske's bacon lardons
Parisian mushrooms, parsley, pappardelle, red wine sauce
32

NEW* MISO CHILEAN SEABASS *GF
Stir-fried quinoa, local mushrooms
crab meat, soy-ginger butter sauce
48

Steakhouse Selections

All selections are a la carte

CUTS

28-Day Dry Aged Prime Allen Brothers Beef

6 OZ. FILET MIGNON 47

10 OZ. NEW YORK 50

12 OZ. RIBEYE 55

16 OZ. RIBEYE 63

Regional Specialties

12 OZ. PORK CHOP 39

DOUBLE-CUT AUSTRALIAN LAMB CHOPS 45

SIDES 7

CRISPY GARLIC FINGERLING POTATOES *GF*

CREAMY POTATO PURÉE *GF*

BAKED POTATO *GF*

SAUTÉED SPINACH *GF*

CREAM OF SPINACH *GF*

ROASTED CALIFORNIA SUNCHOKE WITH
CHIMICHURI *GF*

KUNG PAO CAULIFLOWER *GF*

SAUCES

BORDELAISE *GF*

BÉARNAISE *GF*

FORESTIÈRE *GF*

BRANDY PEPPERCORN *GF*